



Sunday Brunch

CHEF'S SPECIALTIES

Napa Valley Bistro is dedicated to using seasonal and sustainably raised products from local farms

- Classic Eggs Benedict - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes 15
Smoked Salmon Eggs Benedict - Two Poached Eggs, Arugula, Frisee, Capers, Meyer Lemon Hollandaise, Hash Browns 16
Huevos Rancheros - Two Eggs Over Easy, House Tortillas, Jack Cheese, Potato, Chorizo - Black Beans, Queso Fresco, Avocado 15
Steak & Eggs - Two Eggs Over Easy, Filet Mignon, Vine Ripened Tomato Salsa, Bordelaise Sauce, Country Potatoes 19
Chilaquiles - Two Eggs Over Easy, Avocado, Pico de Gallo, Lime Crème Fraîche, Tomatillo Salsa, Queso Fresco 15
Fresh Dungeness Crab Skillet - Two Eggs, Any Style, Potatoes, Bell Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise 19
Vegetable Empanadas & Eggs - Achiote, Mushrooms, Black Bean Puree, Two Eggs Over Easy, Cabbage, Avocado, Queso Fresco 16
Buttermilk Pancakes - Mascarpone Whipped Cream, Fresh Mixed Berries, Maple Syrup 12
Brioche French Toast - , Fresh Mixed Berries, Maple Syrup 14 *Add - Chicken Apple Sausage 3, Applewood Smoked Bacon 3*
Bistro Omelet - Spinach, Fontina, Asparagus, Tomato, Avocado, Country Potatoes 15
Add - Sautéed Wild Mushrooms 3 Canadian Bacon, Applewood Smoked Bacon, Chorizo 3, Smoked Salmon 4, Fresh Dungeness Crab 5

Bistro Bellini - Cava and House Made Sorbet 12

"Bottomless" Mimosa - Cava, Orange Juice 15

Breakfast Bloody Mary - 2 Prawns, a Slice of Bacon and John's Secret Mary Mix 16

SMALL PLATES & SALADS

- Dungeness Crab Flatbread - White Cheddar, Crispy Bacon, Louis Dressing, Wild Arugula & Parmesan Cheese 18
Vegetarian Empanadas - Achiote Marinated Wild Mushrooms, Carrots & Broccoli, Black Bean Puree, Avocado, Queso Fresco 14
Buttermilk Battered Calamari - Shishito Peppers, Red Onion, Chipotle-Cilantro-Lime Aioli 14
Fresh White Seabass Cakes - Orange & Red Onion Salsa, Corn, Avocado, Wild Arugula, Mango-Passion Fruit Vinaigrette 15
Fresh Dungeness Crab Louie - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing 17/24
Organic Roasted Red & Gold Beet Salad - Feta, Red Onion, Pepitas, Crispy Carrots, Honey Crisp Apple Vinaigrette 14
Bistro Chopped Salad - Broccoli, Carrots, Goat Cheese, Farm Egg, Bacon, Avocado, Cranberries, Honey Mustard Vinaigrette 11/17
Classic Caesar Salad - Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano 9/14
Add to any salad - Scallops 9 Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9 Beer Battered Prawns 9
Chinese Chicken Salad - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Crispy Wontons, Sesame Dressing 11/18
Substitute - Ahi Tuna 14/19, Beer Battered Prawns 15/21

ENTREES

- Bistro Burger - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, French Fries 14
Lamb Burger - Wild Arugula, Tomato, Feta, Rosemary Aioli, Brioche Bun, Potato Chips 17
Mac 'n' Cheese 'n' Apple Wood Bacon - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions 17 *Add Dungeness Crab 26*
Rosie's Organic Fried Chicken - Dark Meat, Mashed Potatoes, Arugula, Frisee, House Made Jalapeño Cornbread, Gravy 21
Fish 'n' Chips - Napa Palisades Red Ale Batter, Coleslaw, Tartar Sauce, French Fries 18
Garganelli Pasta - Oven Roasted Tomato & Spring Onion Sauce, Asparagus, Corn, Herbs de Provence, Manchego Cheese 19
Add to any item - Scallops 9 Wild Mexican Prawns 8 Grilled Chicken 6 Fresh Dungeness Crab Meat 9

SIDES 6

- *Hash Browns *Applewood Smoked Bacon *Jalapeño Cornbread *Two Buttermilk Pancakes
*Seasonal Fruit *Chicken Apple Sausage *Country Potatoes *Mac 'n' Cheese

Children's Breakfast - One Scrambled Egg, One Buttermilk Pancake, Hash Browns 9

Children's Breakfast Sandwich - One Scrambled Egg, English Muffin, Jack Cheese, Hash Browns 9

Executive Chef-Owner Bernardo Ayala / General Manager John Lombardo

Our house-made focaccia bread is available upon request